

ADAMS

Pure Chewing Gum

a Stick a day
keeps

thirst
away

BLACK JACK

POTATO SUPPER OR LUNCHEON DISHES

Give Potatoes a More Prominent Place in Luncheon Bills of Fare, Says U. S. Dept. of Agriculture—Season's Crop Unusually Large.

The eating of more potatoes for supper, or for luncheon if the family is accustomed to have dinner at night, is a suggestion of the United States department of agriculture, in order that the tremendous crop of tubers produced in the United States this year may be utilized as fully as possible and spoilage avoided. Such increased use should, at the same time, bring about a saving of grain since one common result of eating more potatoes is the eating of less wheat bread, which is a reasonable suggestion when one remembers that both of them are used as a source of starch in the diet. This reduction in grain consumption is desirable, the department points out, and there is great need of grain for shipment to our soldiers and to the soldiers and civilians of other countries engaged with us in the war against Germany.

The use of more potatoes for luncheon should be a simple matter, in the opinion of specialists of the department of agriculture, since practically all Americans like potatoes and since there are numerous ways in which the tubers may be prepared to avoid a sameness in the diet. Potatoes, even in their simplest forms—baked and boiled—make good luncheon dishes. They may also be used for making a variety of dishes, such as creamed and scalloped potatoes, with or without cheese; stuffed potatoes; potato croquettes, and so on. Combination dishes, such as hash, stews, meat pies with potato crust, and so on, in which a considerable amount of potatoes is used with other foods, may constitute practically an entire luncheon, being hearty enough to serve for the purpose with a little salad or fruit or sweets.

The following recipes for potato dishes are a few of the many which the housewife will find useful in preparing supper or luncheon:

Panned Potatoes.—Cut cold-boiled potatoes into quarter-inch slices; dredge lightly with flour and fry in pan with a little butter. When light brown, heap on side of pan; let stand a few minutes, then loosen with a knife and turn out on a platter in much the same way that an omelet is taken out. Sprinkle with salt and serve at once.

Potato and Pork Stew.—3 or 4 slices salt pork cut in small pieces, 4 medium-sized potatoes, 1 onion, ½ cup water, ¼ teaspoon salt, ¼ teaspoon pepper. Fry the pork in a deep frying pan until it is light brown, then to the pork and fat add the potatoes cut in ½-inch slices and thinly sliced onion and seasonings. Add the water, cover closely and cook until the potatoes and onions are soft. The mixture should be stirred occasionally in order that the pork and vegetables may be thoroughly mixed. The "stew," as it was called in old times, for it is an old-fashioned dish—should be moist but not thin.

Scalloped Potatoes.—Wash and pare

potatoes; let them soak for a half hour, and cut in ¼-inch slices. Butter a baking dish, put in a layer of the sliced potatoes, sprinkle with salt and pepper, dredge with flour, and dot over with ½ tablespoon of butter. (A little grated cheese may be sprinkled over each layer if desired.) Repeat until the baking dish is nearly filled, then cover with hot milk. Bake 1½ hours in a moderate oven, or place on the back of the stove and cook slowly.

Potato Salad.—Cut cold-boiled potatoes into half-inch cubes and season with salt and pepper, or a few drops of onion juice if desired. Heap in a mound in a salad dish and pour over all a cooked salad dressing; and, if one wishes, garnish around edge with a circle of lettuce and hard-boiled eggs.

For variety add to two cups of potato one-half cup of diced cold boiled beef and two tablespoons chopped parsley or cheese; carrots and a little chopped celery leaf may be used if preferred.

Many cooked or canned left-over vegetables may be attractively used for salads. Dice turnips and carrots are often used in potato salad. Left-over beans, peas, etc., with finely diced potato, may be used to fill tomato cups and served with any preferred dressing.

Cooked Salad Dressing.—2 eggs, 3 tablespoons vinegar, 3 tablespoons water, ½ teaspoonful salt, 2 teaspoonful sugar, ½ teaspoonful mustard, if desired. Beat the eggs until light, then add salt, sugar, mustard, water, and vinegar and beat thoroughly. Cook over boiling water until thick, stirring constantly. Pour the hot dressing over the cold potatoes, and set away until cold. If preferred, one can let the dressing get cold before using it, and this is best if other vegetables are used with the potatoes.

Potato Fritters.—2 cups hot mashed potatoes, 4 tablespoonful milk, 1 teaspoonful salt, cayenne pepper, few grains, 2 eggs, ½ cup flour, ¼ teaspoonful grated nutmeg. Add the milk and seasoning to the potatoes, then the eggs well beaten. Set in a pan of cold water and beat until cold. Add flour, mix well, and drop by spoonfuls in deep fat. Fry until brown and drain on brown paper. Put ½ teaspoonful jelly in each spoonful before frying. Roll in powdered sugar when done.

TAKING STOCK DIVIDENDS.

They Are Taxable When Accrued Since March 1, 1913.

Portsmouth, N. H., Jan. 16.—Misapprehension exists as to the effect of the decision of the United States supreme court in the case of Town vs. Eisner, handed down Jan. 7, 1918. In this opinion it was held that under the act of Oct. 3, 1913, a stock dividend declared by a corporation Jan. 2, 1914, was not properly regarded as income. It does not necessarily follow, however, that no stock dividends are to be held taxable under the provisions of the acts of Sept. 8, 1916, and Oct. 3, 1917. The act of Oct. 3, 1917, which was the only act before the court in the case, contained no provision expressly providing for treating stock dividends as income, and the decision of the court was to the effect that the act was not to be construed as taxing such dividends. The court did not decide that such dividends cannot be income within the meaning of the sixteenth amendment, but expressly recognized that the word "income" may have a different meaning in the statute from the meaning in the constitution. The act of Sept. 8, 1916, contains an express provision taxing stock dividends declared and paid out of earnings accrued since March 1, 1913. In the absence of a decision as to the legal effect of these express provisions contained in the later acts, the bureau of internal revenue naturally will continue to be governed by the express provisions of the latter acts in reference to stock dividends.

Soldier and Sailor Insurance.

To the man who has gone to the colors the United States government offers the safest, the most liberal, and the cheapest insurance on the face of the earth. Approximately 300,000 men have already accepted the government's offer, applying for insurance of about two and three-quarter billions of dollars. The average amount applied for per man is more than \$8,000, which is very close to the \$10,000 maximum provided for by the law. This insurance total, great as it is, should be only a beginning. Every person in the military and naval forces of the nation owes to himself and to those he loves to avail himself of the full insurance protection. But the time in which he can do so is limited. Prompt action is imperative. Those who joined the service before Oct. 15, 1917, must apply for the insurance on or before Feb. 12, 1918. After that, it will be too late. The automatic insurance which is provided until Feb. 12, 1918, is only partial protection. Parents, brothers and sisters who have a representative of their family in the army or navy should, for their own sake, and for his, write to him at once, urging him, if he has not already done so, to buy the government insurance. They should urge him to buy the full \$10,000, and, above all, to buy it now.

VENICE NEARLY UNINHABITED

Out of City's Normal Population of 150,000 Only 1,000 Remain

ART TREASURES ARE COVERED UP

Great Efforts Have Been Made to Save Treasures from Huns' Guns

With the French Army in Italy, Jan. 16.—(Correspondence of the Associated Press).—Before the menace of the modern Hun, Venice, whose lagoons centuries ago, furnished an asylum of safety for refugees fleeing from Attila, is today almost emptied. Of the 150,000 persons who ordinarily inhabit the city, only about 1,000 remain. But this is not because Venice fears for her own protection. Across the battlefields of the reeds it is believed that no invader will penetrate to the islands of the Venetian lagoon. The city puts her trust in the lagoons as confidently as she trusted to the sea in olden times.

To the visitor in Venice in these days when the invading army lies only a short march distant, one of the odd memories of the war will be that of the music of the great guns booming from the Lido and the nests of reeds islets in the northern lagoon. That music accompanies you all day in Venice.

The queen of the Adriatic has her face to the foe. She has shut her shops and sent her merchandise away. The army or the navy have taken her young men, and her churches and monuments and now await the issue in entire calm, confident that although the enemy is no more than a long gun shot away, it is not at her own gates that Venice is menaced.

From Burano, a motor-boat takes you through a maze of channels into the canal Silone where you thread your way between reed covered banks toward the mainland. You can see nothing but the channel and the reeds. There is not a roof nor a spire in sight. We are getting up to what may be called the artillery defense line of Venice. On the way we passed a British monitor with her big guns pointed inland. The coast batteries and big gun monitors constitute another defense line. Here in the salt channel between the islands we came suddenly upon a floating battery of pontoon, as the Italians call them. It is a big steel barge mounting a gun which has been steadily pounding the Austrians on the Piave Vecchia all night. She is manned by sailors for the artillery defense of Venice is entirely in the hands of the navy.

From Porto Grandi, as far as the eye can see the land is covered with a waste of muddy water we saw rows of half-submerged willows marking out the fields which it covers and here and there an isolated clump of farm buildings emerging from the floods. We are here on the edge of the Piave inundations and in another naval artillery defense belt. High banked roads, dikes and farm houses are all that remain above water. Some of these farm house islands are held by Austrians and some by Italians and it is the aim of both sides to destroy the farms held by the enemy. A few nights ago some Italian sailors undertook a cutting out expedition against one of the Austrian islands, captured and burned the buildings and came back with Austrian prisoners.

Nothing more dismal can be imagined than this battlefront among the reeds except the awful desolation of the Flanders front. Unending water, half drowned willows and farm houses under a bitter winter sky composed about as morose a picture as ever was presented. On many of the islands formed by the release of the floods to protect Venice are brave families clinging to their homes in the hope that 1918 will see the invaders thrown back.

On this sector the Italians have a superiority of artillery. It is at night that the Italian guns do their hardest work. At night the Austrians always attempt to construct field works or to lay bridges of boats across the Piave Vecchia to the canals. They take a number of boats, tie them together and swing them out from one bank trusting to the current to float them into place on the other side. It is the business of the Italian floating batteries to drive away these bridge-builders and to destroy the fruits of their labors and this they do with surprising success.

In Venice, herself, I have seen no sign of actual damage, except a hole torn in the roof of San Giovanni and San Paolo by an Austrian airplane bomb. The front of San Marco and the pillars of the Doge's palace have been bricked up so that nothing of them remains visible. The same precautions have been taken with the famous statue of Colonna and, in fact, with all the monuments of the town that can be so protected. In the Piazza di San Marco almost all the shops are closed, but a number are still open in the Merceria, and although almost all the gondolas have vanished, it is still possible to find one to take you up the Grand canal.

MOTHER GAVE THIS DELICATE CHILD VINOL

And He Got Well and Strong—That's True

Monaca, Pa.—"My little boy, who is the youngest of three, was weak, nervous and tired all the time, so he was most untidy at school, and nothing seemed to help him. I learned of Vinol and gave it to him. It has restored his health and strength and he has gained in weight."—Mrs. Frederick Somers, Monaca, Pa.

TURN HAIR DARK WITH SAGE TEA

If Mixed With Sulphur It Darkens So Naturally Nobody Can Tell.



The old-time mixture of Sage Tea and Sulphur for darkening gray, streaked and faded hair is grandmother's recipe, and folks are again using it to keep their hair a good even color, which is quite sensible, as we are living in an age when a youthful appearance is of the greatest advantage.

Nowadays, though, we don't have the troublesome task of gathering the sage and the mussey mixing at home. All drug stores sell the ready-to-use product, improved by the addition of other ingredients, called "Wyeth's Sage and Sulphur Compound." It is very popular because nobody can discover it has been applied. Simply moisten your comb or soft brush with it and draw this through your hair, taking one small strand at a time; by morning the gray hair disappears, but what delights the ladies with Wyeth's Sage and Sulphur Compound, is that, besides beautifully darkening the hair after a few applications, it also produces that soft lustre and appearance of abundance which is so attractive. This ready-to-use preparation is a delightful toilet requisite for those who desire a more youthful appearance. It is not intended for the cure, mitigation or prevention of disease.—Adv.

Topics of the Home and Household.

Keep all small supplies in the pantry in glass jars and then you can see just when they need replenishing.

Tie a small piece oforris root (about one-fourth of an ounce if pulverized) in a small muslin bag and boil with the handkerchiefs for a few moments before taking out. After ironing they will have a delightful odor that will not be easily dissipated.

If you have burned a layer of loaf cake badly, do not throw it away or try to make an unappetizing cake out of it. Cut away all of the burned portion, cut the rest into finger lengths, criss-cross them on small plates or saucers and serve as the dessert with whipped cream or a tart sauce.

Do Not Make Trench Candles.

Trench candles, or ration heaters, can not be sent to Europe. This decision is based on a cablegram from Major Murphy, reporting the results of investigation in France. They are doubtless useful in the trenches and can be made to advantage by women and children in Europe—but not here, 3,000 miles from the front. The cargo space at the disposal of the Red Cross is so limited that only absolutely essential supplies—surgical dressings, food, warm clothing—can be shipped.

Knowledge of this situation must be given wide publicity, since magazines and movies are still urging the production of these articles. Supplies already on hand may be distributed by Red Cross chapters for local use through the charitable organizations.

Winter Puddings.

In winter time we like plum puddings and fruit cakes. And we may have them, says the United States food administration, if we use recipes like these:

Plum Pudding.—One cup dried bread crumbs, one-half cup vegetable oil, 1 cup corn syrup, 1 cup seeded raisins, 1 cup currants, one-half cup finely cut citron, one-half cup finely cut figs, 1 tablespoon candied lemon peel, 1 tablespoon salt, one-fourth teaspoon cinnamon, one-half teaspoon cloves, one-fourth teaspoon ginger, three-fourths cup fruit juice, 1 cup rye flour.

Mix in the order given and add enough cold water to make a stiff dough. Turn into a well-oiled pudding mold or into two smaller molds filling the molds only two-thirds full. Cover the mold tightly and place in boiling water and boil six to seven hours. Remove the pudding from the mold when cold. This may be made two weeks before it is to be served but it must be reheated by boiling one hour just before serving. Serve with pudding sauce.

Fruit Pudding.—One-third cup vegetable fat, 1 cup molasses, 1 cup sour milk, 1 teaspoon soda, 1 teaspoon cinnamon, one-half teaspoon cloves, one-half teaspoon salt, 2-three-fourths cups rye flour, 1-one-fourth cups raisins, 1 fat fine, three-fourths cup currants.

Combine the melted fat, molasses and sour milk. Sift together the soda, baking powder, spices and two cups of the flour. Add the liquid to the dry ingredients. Finally stir in the fruit mixed with the remaining flour. Turn into a greased mold. Steam four hours. Serve with a fruit sauce.

Fruit Sauce.—One cup fruit syrup, one-half cup corn syrup, 1 teaspoon cornstarch, 1 teaspoon butter substitute. The syrup from the apricots, peaches, cherries, quinces or any fruit may be used. The amount of sweetening will depend upon the acidity of the fruit. Mix the cornstarch with a little of the cold fruit syrup. Add the rest of the corn and fruit syrups. Boil together five minutes. Add the butter substitute last. Dorothy Dexter.

How a Texas Town is Keeping in Touch with Her Warriors.

The January Woman's Home Companion says: "Thus far there has been at least one case of community organization in this matter of corresponding with the soldiers from home. The citizens of Kingsville, Tex., have hit upon a novel and attractive plan. In a public place in the village is a huge blackboard and a good-sized desk. The blackboard contains the names and addresses of the Kingsville youths who are serving in Uncle Sam's army or navy, and some of the latest

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Scott & Bowne, Bloomfield, N. J. 17-34

Items of news connected with these young men. Each day these items are erased and new ones chalked up in their place. On the desk are several large scrapbooks filled with the interesting letters these young men have sent home, and beside the books are stationery, pens and ink, so that anyone desiring to write one of the fighting men may do so on the spot. You may be sure all of Kingsville is keenly interested in the blackboard and the desk, and throughout the day a group is to be seen at the place, poring over the letters and discussing the doings of the young men whom they have watched grow from babies into manhood.

GRAZING PRIVILEGES MUST NOT BE SOLD

Secretary of Agriculture Notifies All Holders of National Forest Rights.

The secretary of agriculture is notifying all holders of permits for grazing livestock on the national forests that the payment of any bonus or allowance for waiver of the grazing privilege in connection with sales of livestock or ranch properties will be cause for revocation of the permit.

This is in accordance with one of the regulations governing the use of the national forests for grazing privileges, which provides that permits will be granted only for the exclusive use and benefit of the owners of the stock and will be forfeited if sold or transferred in any manner or for any consideration. To protect permittees who may wish to dispose of their property against the losses which sacrifice sales would involve, it has been customary to allow continued use of the national forest ranges by the new owner. Without some provision for this, the forest service grazing officials point out, holders of permits who wish to go out of business would be able to obtain a fair value for their property. But the procedure has aimed throughout at such a safeguarding of the situation as would prevent the acquisition of anything approaching vested rights in the public property by private individuals or companies.

Owing to the great and ever-growing demand for use of the forest ranges, which is now in most regions far beyond their capacity, the grazing privilege is of large value. Upon the national forests the government applies a system of regulated use designed to encourage production, promote the upbuilding of the country along healthy lines, and secure the greatest good to the greatest number, but makes only a moderate charge for the grazing permits.

In the view of those in charge of the national forest grazing business, it would be entirely unfair for the public to forego a maximum return for the value of its property and then allow those granted the privilege of use to collect this value from others, as the price of surrendering their privileges. Such a practice would, they say, make competitive disposal by the government of the grazing the only logical course.

As Secretary Houston says in warning the range users that the payment of bonuses or the giving of any consideration to secure the filing of a waiver of the grazing privilege is prohibited, "such a payment would be a consideration for a privilege, the granting of which is wholly within the discretion of the government and for which no one is entitled to receive compensation." Therefore any such payment will be "sufficient cause for the revocation of permit or forfeiture of all grazing preferences based upon the purchase of permitted stock."

His Fool Wife

By ELINOR MARSH

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"Mr. Winters," said the secretary, "I wish you to go to London with an important dispatch. You are aware that we are surrounded by spies in the employ of the Central Powers. I do not doubt that we have them right here employed in this department. We can't use the cable, even with the best A plan. Indeed, what I wish to communicate to our allies abroad must be carried by some person we can trust."

The secretary handed Mr. Winters a dozen pages of manuscript containing information as to how many troops the United States could send to France by a given date and many other matters of equal importance. It was written in the secretary's own hand—he would trust no one—and placed in an official envelope of the state department, but unsealed.

"I recommend you," continued the secretary, "to refrain from using the official envelope till you reach your destination. As to how you will carry the dispatch, that I leave to you."

John Winters went home and after telling his wife of the important trust that had been committed to him and what a successful transmission would bring him and her, directed to pack a suit case, the only baggage he intended to take with him. The dispatch he gave her to place in the suit case. When he was ready to depart he examined the case.

"Why, my dear," he exclaimed testily, "you have placed it in the official envelope." He took it up to remove it and found that she had sealed the envelope. He was about to tear it open when she stopped him.

"I am sorry, dear, but what is done is done. There isn't time now to do it. When you get aboard the ship, steam the envelope and open it without destroying it. Then you can use it as instructed."

"If there is any man in the world," said Winters with much irritation "as stupid as a woman I'd like to meet him. But I can't stop to do the job now."

That night he boarded the ship at a late hour, went to his stateroom, locked himself in and turned into his berth first taking a look at the package and when the ship sailed at midnight he was fast asleep.

On awakening in the morning his first thought was of the dispatch. He got out of bed dreading lest some one had entered his state room in the night and carried it off. Leaving his berth he opened the suit case to assure himself that the dispatch was still there. It was where it had been placed addressed, and bearing on the left hand corner the imprint of the state department of the United States. He got back into his berth and ringing for the room steward called for hot water. The steward, who spoke with a foreign accent, brought the water, catching a glimpse, as he handed it in, of the package in the open suit case. As soon as he had gone Winters arose and held the package over the hot water.

"I believe the cursed thing is glued," he growled, after steaming the package till the water grew cold. "Well, I'll dress and go to breakfast and after breakfast I'll try it again."

Winters after having dressed and breakfasted, tipped the head waiter to furnish him with an alcohol lamp by which he could heat water in his room. Returning with this he placed it on a table, and open his suit case. His heart jumped up into his throat. The package was gone.

He wasted no time in lamentation. He went to the captain, told his story and every man on board was searched, as well as every cranny of the ship. The missing package was found in an old boot belonging to the steward who had brought the hot water to Winters' stateroom. The man was put in the ship's brig and Winters joyfully took the package to his room. Then he hastily tore off the envelope to assure himself that the document had not been tampered with.

Again he was doomed to a horrible discovery. The envelope contained nothing but blank paper. The thief,



Im going to prescribe Resinol for that eczema

"I might give you a formal prescription, but what's the use! It would cost you more than a jar of Resinol and I shouldn't be nearly as sure of the results! You see, I have been using Resinol Ointment for over twenty years. During that time I have tried out dozens of new ways of treating skin-troubles, but I have always come back to Resinol—I know that it stops itching at once, generally heals the eruption, and that it contains nothing which could irritate the skin. You can get a jar at any drug store."

or rather spy who had followed him from Washington and shipped as a steward was threatened with death if he did not disclose what he had done with the dispatch. He clung to his statement that he had not opened the envelope that had contained it.

Winters was so utterly prostrated by his loss that his voyage was a long and dreary one. Just before reaching port he pulled himself together, and taking off a flannel shirt put on a white one. Taking up a package which he supposed contained cuffs he opened it and instead of cuffs took out the dispatch.

Winters was so overjoyed that he gave way to antics that called in the occupant of the adjoining stateroom to learn if he had a lunatic for a neighbor. Whereupon Winters quieted down. But he said nothing about the dispatch.

When the ship reached port the spy was turned over to the authorities and Winters proceeded to London where he delivered his dispatch.

Mrs. Winters on her husband's return confessed that she had wrapped the manuscript as cuffs, filled the official envelope with blank paper, and sealed it for a special purpose. Winters doesn't think her such a fool as he did when he left on his mission. At any rate she received a large sum from the government for her stupidity.

Federal Control of All Bond Issues.

If the Washington authorities carry through their proposal to require federal licenses for all bond issues made by private corporations, in order that the borrowing power of the national government may not be impaired during the war, they might well consider the expediency of placing some such damper on the issue of bonds by the states and municipalities. There would be some constitutional difficulties in the path of such action, if made mandatory, but it is, nevertheless, a clear duty of the federal authorities to discourage in every way practicable the existing tendency of both states and cities to go ahead with their customary annual borrowing as though these were perfectly normal times.

The present legislature of Massachusetts, for example, has the usual crop of expensive projects before it for consideration. The war has to no appreciable degree diminished their number or practicality. If even a small proportion of these measures should be adopted, we must issue state bonds to the extent of several millions. The city council of Boston, likewise, is dickering with proposals for various public improvements, such as a sheriff's residence, which would inevitably entail the passage of loan orders. And so it is with counties, cities and towns throughout the commonwealth.

Why should we require mercantile and manufacturing corporations, public service companies, and all other private business concerns to have the urgency of their financial needs approved by somebody at Washington, while all forms of subsidiary public borrowing are permitted to be undertaken at will, without regard to national necessities? There is no good reason for any such discrimination, if the nation's financial requirements are entitled to priority over one class of subordinate bond issues, as they undoubtedly are, the brakes should be applied all along the line.—Boston Herald.



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Lowell, Mich.—"I suffered from cramps and dragging down pains, was irregular and had female weakness and displacement. I began to take Lydia E. Pinkham's Vegetable Compound which gave me relief at once and restored my health. I should like to recommend Lydia E. Pinkham's remedies to all suffering women who are troubled in a similar way."—Mrs. ELISE HEIM, R. No. 6, Box 88, Lowell, Mich.

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